




Balinese fried pork

Steamed jasmine rice

 25 minutes

 Skill
Medium

 About
810

GATHER
YOUR **ORANGE**
INGREDIENTS



Ingredients

1	2	4	 Serves
200g	400g	800g	Marinated braised pork
1/2	1	2	Long red chilli
65g	130g	260g	Jasmine rice
1/2	2	4	Ginger knob
1/2	2	4	Garlic cloves
1 1/2	3	6	Shallots
10g	20g	40g	Crushed peanuts

Method

 No pre-heat required.

UTENSILS: Small saucepan, large frypan



COOK THE RICE

Place the rice in a small saucepan with 150ml of water per serve and cover tightly with a lid. Bring to the boil, then immediately turn the heat down to a gentle simmer for 10 minutes. Remove from the heat, take the lid off and allow to steam off for 3 minutes.



PREPARE THE INGREDIENTS

Finely slice the garlic. Finely slice the ginger and chilli into matchstick size pieces. Remove the skin from the shallot finely slice.



COOK THE VEGETABLES

Place a large frypan with 1 tbs of oil over a medium heat. Add the sliced shallot, chilli, ginger and garlic and cook for 2-3 minutes until aromatic.



ADD THE PORK

Add the pork and any sauce to the pan. Bring to the boil, then immediately turn the heat down to a gentle simmer. Stir every 1-2 minutes as it comes to heat.



PLATE THE DISH

To plate the dish, divide the rice between the plates and serve alongside the pork. Garnish with crushed peanuts.

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Wine Matching

Pair with a Yarra Valley Pinot Noir.